

## Cambozola Recipe

### Ingredients:

1 gallon whole cow's milk (not ultra-pasteurized)  
2 quarts heavy cream  
1/4 tsp mesophilic culture (half amount if using raw milk)  
1/8 tsp penicillium candidum  
1/8 – 1/4 tsp penicillium roquefortii mold powder  
1/4 calcium chloride diluted in 1/4 cup unchlorinated water (don't use for raw milk)  
1/4 liquid rennet diluted in 1/4 cup unchlorinated water  
kosher salt, or any salt without iodine

### Instructions:

Sterilize all equipment. Prepare 2-3 8" cheese molds by setting up on a draining rack that has a plastic draining mat on top as well as a draining mat under each mold.

Heat milk over low-medium heat to 86°F. Turn off the heat. Sprinkle the starter culture and penicillium candidum over the surface of the milk, and allow it to rehydrate for 5 minutes. Using a skimmer and an up-and-down motion, gently draw culture and mold powders down into the milk for about 1 minute.

*NOTE: For additional blue flavor you can add an additional 1/8 tsp penicillium roquefortii mold powder at this point and stir in with the starter and other mold powder.*

Cover and let ripen for 15 minutes.

Add the diluted calcium chloride to the milk using the same up and down motion. Add the diluted rennet and repeat until well mixed, about a minute. Cover pot and let set for 1 hour.

*NOTE: Milk retains its temperature very well and, unless your kitchen is very cold, it should stay around the desired temperature just by covering your milk.*

Check for a clean break, where the curds and the whey start to separate from each other. Know that your whey isn't going to be 100% clear because of the heavy cream and it will not be quite as firm as with other cheeses. If the curd is still too fragile, cover and let set for another 10 minutes or until clean break is achieved. Cut the curds into 1/2 inch cubes. Let stand for 5 minutes to firm up the curds.

Using a skimmer, stir curd very gently, lifting from bottom and all around pot for 5 to 10 minutes or until pieces of curd start to shrink slightly in size and edges become rounded. Let curds settle for 5 minutes.

Skim or carefully pour off whey until you see the top of the curds.

Using a skimmer, carefully ladle curds into cheese cloth lined colander. Let drain for 10 minutes. Use a smaller, handheld strainer to get scoops of curds from the colander. Using a small spoon, gently pull curds away from sides and bottom of the handheld strainer allowing more whey to drain. Fill cheese molds 1/3 full of drained curds. Sprinkle the top of the curds with half of the 1/8 tsp of the penicillium roquefortii. Let stand for at least 30 minutes allowing the curds to drain and firm up a bit.

After 30 minutes very gently cover first layer with a second layer of curds, sprinkle with the rest of the penicillium roquefortii and let sit for another 30 minutes. Gently top with the remaining 1/3 of the curds. Cover with cheese cloth and let drain for 6 hours at room temperature. Flip cheese over and let drain overnight. In the morning, flip one more time and let drain for another 3-4 hours. Slowly lift the mold up off of the cheese and then slowly put back down. If you are able to do this without the curds “collapsing” proceed to the next step. If you get any collapsing at all, flip your cheese and let drain for 6 more hours.

Leaving the molds in place, sprinkle one side of the cheese surface with ½ tsp of salt. Let sit for 2-4 hours. Flip the cheese in the mold, salt the second side and let sit for another 2-4 hours. Remove the cheese mold

This cheese is VERY delicate and trying to flip bare handed could result in breaking up your cheese. Let cheese air dry for 3-6 hours.

Prepare a clean draining mat. Place on top of cheese, flip and place in draining container (plastic ware with a lid). Just place the lid on top of the container and place in ripening area – a refrigerator or area of your house where the temperature is maintained at 50-55 degrees F. Turn your cheese daily using the two draining mats to sandwich your cheese while you turn it. Remove any moisture in the draining container with a paper towel. Once the cheese is fairly dry – usually about 4-7 days – pierce cheese all the way through in several places from both the top and the side. The more you pierce the cheese the more blue will develop. A great tool to do this is a skewer stick.

After 7-12 days, a white fuzzy bloom should completely cover the cheese. At this point wrap the cheese in cheese-ripening paper (you can use wax or parchment paper but I highly recommend the cheese-ripening paper from New England Cheesemaking Company). Return to aging area for 2 weeks. The cheese should be ready for consumption at 4 weeks after production. Once ripened to your liking you can store ripened cheese in the refrigerator for 2-4 weeks.